

hurev5--08/27/97

EXPORT REQUIREMENTS FOR HUNGARY

ELIGIBLE/INELIGIBLE PRODUCTS

Eligible

1. Red Meat Products. Fresh/frozen red meat.
2. Poultry Products. Fresh/frozen poultry and poultry products.

CERTIFICATION REQUIREMENTS

A. Fresh/frozen Red Meat

1. Obtain FSIS Form 9060-5--Meat and Poultry Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9255-1--Animal Health Certificate for fresh meat of domestic animals of the bovine, porcine, ovine and caprine species, intended for consignment to Hungary.
3. A Radiation Certificate must accompany each shipment to Hungary. This certificate can be obtain from the Foreign Agricultural Service (FAS), Office of Food Safety and Technical Service [tele. (202) 720-1301].

B. Fresh/frozen Poultry

1. Obtain FSIS Form 9060-5.
2. Obtain FSIS Form 9255-2--Animal Health Certificate For Fresh Poultry meat Intended For Consignment to Hungary.

C. Poultry products

1. Obtain FSIS Form 9060-5.
2. Special Statements. The following statements should be typed in the remarks section or on a departmental letterhead certificate to accompany the regular export certificate:
 - a. "The poultry were examined before and after slaughter and proved healthy.
 - b. The poultry were slaughtered in an establishment eligible for export and is under veterinary/food hygiene control.
 - c. The place of origin has been free from any contagious illness that can be carried by poultry meat, for at least 30 days. (NOTE: The veterinarian signing the certificate should contact ECD if there is concern about making this statement).
 - d. The lot of poultry meat was frozen, stored and transported in compliance with the export food hygiene requirements."

OTHER REQUIREMENTS

Trichinae Control. All fresh pork, including pork liver, consigned to Hungary must be *

either tested for trichinae or treated for the destruction of trichinae.

- a. Testing methods must be performed on each carcass using digestive or trichinoscopic methods with negative results.
- b. Hungarian requirements for the destruction of trichinae allow for the use of the following time and temperature relationships: - 15°C for 30 days, -23°C for 20 days or -29°C for 12 days. Freezing must be done in a USDA inspected facility and no other alternative periods for freezing will be recognized.

PLANTS ELIGIBLE TO EXPORT

Any federally inspected establishment is eligible to export to Hungary.

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